



## **Name of the recipe: Salmon & dill mousse**

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**Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!**

### **Ingredients:**

1. 10 grs unflavoured gelatine
2. 2 tbsp lemon juice
3. ½ cube chicken flavour or ½ cup chicken stock
4. ½ cup boiling water
5. 1/3 cup mayonnaise
6. ½ tsp hot pepper sauce
7. 300 grs red salmon cooked
8. 2/3 cup double cream

### **Method:**

1. Puree the five first ingredients in a blender;
2. Blend in the remaining ingredients except the cream;
3. Slowly add cream with blender running until smooth;
4. Pour into an oiled mould or into individual ramekins;
5. Let set in the fridge for at least a couple of hours;
6. Remove from the containers and garnish with sprigs of fresh dill;
7. Serve for entrée or as appetizers with crackers or toast.